

DINNERLY



Mexican Loaded Vego Wedges with Spring Onion Cream Cheese



35 minutes



2 Servings

Get a load of these vegetarian wedges! Roast potato in Mexican spices, pile with mixed beans, then spoon over a moreish spring onion cream cheese.

WHAT WE SEND

- 2 potatoes
- 1 spring onion
- 1 tomato
- 400g five mixed beans
- 5g Mexican spice blend ¹⁷
- 250g cream cheese ⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1½ tbs olive oil

TOOLS

- oven tray
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 610kcal, Fat 31.6g, Carbs 56.0g, Proteins 18.9g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm-thick wedges. Thinly slice the **spring onion**. Cut the **tomato** into 1cm chunks. Drain and rinse the **beans**.



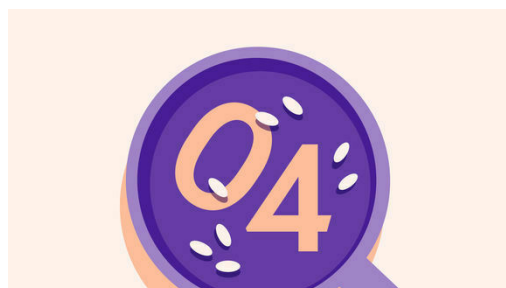
2. Roast potato wedges

Put the **potato** on the lined tray. Drizzle with 1 **tbs olive oil**, scatter over 2 **tsp Mexican spice blend** (see Make it yours), season with **salt and pepper** and toss to coat. Roast for 20 mins or until golden and tender.



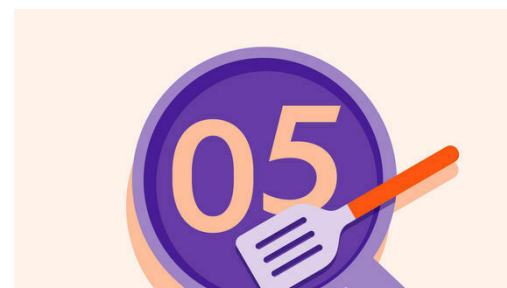
3. Add beans

Put the **beans** and 2 **tsp olive oil** in a bowl, season with **salt and pepper** and toss to combine. Scatter the beans over the **potato wedges** and roast for a further 5 mins or until warmed through.



4. Make spring onion cheese

Combine **half the cream cheese***, **half the spring onion** and 1 **tbs water** in a bowl and season with **salt and pepper**.



5. Serve up

Divide the **potato and beans** among bowls, spoon over with the **cream cheese mixture** and scatter over the **tomato** and **remaining spring onion**. Enjoy!



6. Make it yours

The Mexican spice blend contains chilli, so add more or less to taste, depending on your palate.